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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Menu Planning** | |  | II | 2+0 | 2 | 3 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Field Elective | | | | | | | Course Coordinator |  | | | | | | | Instructor |  | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | With this course, the student will be able to gain the competence of menu planning, menu cost calculation and menu card calculation. | | | | | | | Course Learning Outcomes | At the end of this course, the student;   1. Understands food and nutrition 2. Plans menus 3. The menu calculates the cost 4. Prepares menu card | | | | | | | Course Content | Menu planning skills. | | | | | | | **Weeks** | **Topics** | | | | | | | one | Characteristics of Nutrients Required for Healthy Nutrition, Daily Amount of Nutrients Required for a Balanced Diet and Nutritional Principles | | | | | | | 2 | Importance of Menu Planning for Tourism Businesses | | | | | | | 3 | Menu Plan, Factors Affecting Planning | | | | | | | 4 | Creating Menus, Standard Recipes and Portions Appropriate for the Social and Economic Situations of the Guests | | | | | | | 5 | Monthly Master Menu Planning | | | | | | | 6 | Weekly Menu Planning | | | | | | | 7 | Preparing menus, creating recipes | | | | | | | 8 | Creating drink menus | | | | | | | 9 | Creating custom menus | | | | | | | 10 | Calculating serving costs | | | | | | | 11th | Calculating serving costs | | | | | | | 12 | Establishing the sales price, making preliminary preparations | | | | | | | 13 | Prepare menu cards | | | | | | | 14 | Prepare menu cards | | | | | |  |  | | --- | | **General Competencies** | | Students are expected to understand the main topics of this course and use it in their fields and applications. | | **resources** | | BULDUK, S., (2018), Nutrition Principles and Menu Planning, Ankara, Detay Publishing. |  |  | | --- | | **Evaluation System** | | It is stated in the syllabus at the beginning of the semester. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **WITH PROGRAM LEARNING OUTCOMES**  **COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** | | | | | | | | | | | | | | | | | |  | **PO1** | | **PO2** | **PO3** | | **PO4** | **PO5** | | **PO6** | **PO7** | | **PO8** | **PO9** | | **PO10** | **PO11** | | **LO1** | one | | one | 2 | | one | 3 | | one | one | | one | 3 | | one | 2 | | **LO2** | 3 | | 2 | 3 | | 2 | one | | one | one | | one | 3 | | one | 2 | | **LO3** | 3 | | one | 3 | | 3 | one | | one | one | | one | 4 | | one | 2 | | **LO4** | 2 | | 2 | 3 | | 2 | one | | one | 3 | | 3 | 4 | | one | 2 | | **REVENGE: Learning Outputs OP: Program Outputs** | | | | | | | | | | | | | | | | | | **Contribution**  **level** | | **1 Very Low** | | | **2 Low** | | | **3 Medium** | | | **4 High** | | | **5 Very High** | | |   Relation of Program Outcomes and Related Course   |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | | Menu Planning | 2 | 2 | 3 | 2 | 2 | one | 2 | 2 | 4 | one | 2 | |